



Fuego

ARGENTINEAN STEAKHOUSE

***BANQUET MENU SELECTIONS
2023***



PUPU SELECTION (PASS OR BUFFET)

EMPANADAS - \$3 each

Homemade empanadas served with chimichurri sauce

Choice of - De Jamon & Queso/Ham & Cheese De Humita/Corn De Pollo/Chicken De Carne/Beef De Espinaca/Baby Spinach

RABAS - \$14 per order (suggested 1 order per 3 people)

Crispy calamari, served with homemade marinade

PICADA – \$28 per order (suggested 1 order per 4 people)

Charcuterie Board curated selection of sustainably sourced charcuterie, domestic & imported cheeses, locally grown produce, bread and savory accompaniments

Caprese Skewers - \$6 each

Summer Rolls - \$6 each

Bacon Wrapped Scallops - \$9 each

Coconut Shrimp - \$2 each

Korean Short Ribs - \$9 each

PIZZA (portioned in 4 pieces)

MOZZARELLA - \$18 each

Tomato sauce, mozzarella, oregano, olive

NAPOLITANA - \$22

Tomato sauce, mozzarella, ham, fresh tomato slice, roasted pepper, olive, Oregano

FUGAZZA - \$19

Mozzarella, parmesan, onion, oregano

EXTRA TOPPINGS

Tomato – Basil – Roasted pepper

Hearts of palm – Eggplant – Corn.....\$3 each

Ham – Prosciutto – Salami – Bacon

Chicken – Shrimp – Chorizo.....\$4 each



ENTREE (BUFFET OR PLATED SERVICE)

Choice of 2 entrees and 3 Sides \$45 per person / Choice of extra entrees \$3 Side \$2

Choice of 1 entrée and 2 sides \$35 per person

ENTREES

BEEF

Roast Beef with gravy
Teriyaki Beef
Pulehu Beef
Milanesa
Milanesa Napolitana (+\$3)

PORK

Roast Pork with gravy
Shoyu Braised Pork
Pork & Cabbage

CHICKEN

Teriyaki Chicken
Garlic Fried Chicken
Korean Fried Chicken
Fried Chicken
Katsu Chicken
Grilled Chicken
Creamy and Mushroom Chicken
Milanesa
Milanesa Napolitana (+\$3)

FISH

Mahimahi with Lemon Caper Sauce
Mahimahi Grilled
Egg Battered Fish with Tartar Sauce
Mahimahi wit creamy and Mushroom
Grilled Salmon (+\$3)
Miso Salmon (+\$3)
Poke (+\$3)
Ceviche (+\$3)

SIDES

Fried Noodles
Sautéed Veggie
Mexican Rice
Mashed Potatoes
Garlic Herb Potatoes
Refried Beans
Tofu Salad
Caesar Salad
Tossed Salad
Macaroni Salad
Fruit Salad

Add Prime Rib Carving Station
(Market Price)

DESSERT

Assorted Cakes & Pies
add \$3 per person

Banquet Menu Includes

Steamer White Rice
Beverages: Hot Coffee, Iced Tea,
Water, Sodas & Juice



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EL FUEGO

THREE COURSE DINNER

\$75 PER PERSON

1ST COURSE

House green salad or Caesar salad

2nd COURSE (choice of)

Surf & Turf

Ribeye Steak & Shrimp
over mashed potatoes with Au jus & seasonal vegetables

Blackened Mahi Mahi or Chicken

over steamed rice with ginger butter sauce and sautéed shrimp
served with papaya salsa

Macadamia Nut Crusted Opaka

over mashed potatoes with grilled asparagus & shrimp and finished with a lemon caper butter sauce

3rd COURSE

Assorted Cakes & Pies

All includes water, iced tea, coffee, sodas, juice



Fuego
ARGENTINEAN STEAKHOUSE

AFTER THE TEE TIME
Golf Tournament Banquet Buffet

Only available until 3pm

\$25 per person

Choose 2 options

Turkey Sandwich
with green salad and chips

Cheeseburger
With green salad and chips

Pulled Pork & Cabbage or Hawaiian Chicken
with rice and mac salad

Includes water, & iced tea
Sodas \$2.00 per person



BEVERAGE LIST

SODA & JUICE- \$5 each (free refills)

Coke, Diet Coke, Sprite, Dr. Pepper, Fanta, Ginger Ale, Tonic Water, Orange, Cranberry, Pineapple

FEVER TREE GINGER BEER - \$5 each

BEER

LOCAL BREW CANS - \$6 each

Maui Brew Co. Bikini Blonde
Maui Brew Co. Big Swell
Maui Brew Co. Pineapple Mana

LOCAL BREW CANS – \$7 each

Maui Brew Co. Coconut Porter

BOTTLES -\$5 each

Budweiser
Bud Light
Coors Light

BOTTLES – \$6 each

Corona
Corona Light
Negro Modelo
Blue Moon

WINE – \$30 per bottle

Freixenet Blanc de Blanc Cava
Kendall Jackson Vintner's Blend Chardonnay
Kendall Jackson Vintner's Blend Sauvignon Blanc
Kendall Jackson Vintner's Blend Gris
Kendall Jackson Vintner's Blend Riesling
Kendall Jackson Vintner's Blend Rose
Kendall Jackson Vintner's Blend Cabernet Sauvignon
Kendall Jackson Vintner's Blend Merlot
Kendall Jackson Vintner's Blend Pinot Noir
Kendall Jackson Vintner's Blend Red Blend
Kendall Jackson Vintner's Blend Zinfandel

Well Bar & Cocktails

WELL - \$12 each

Skyy Vodka
Beefeater Gin
Bacardi Superior Rum
Whaler's Dark Rum
Jim Beam Bourbon
Rittenhouse Rye
Mi Campo Blanco Tequila

BANQUET COCKTAILS - \$12 each

Margarita
Mai Tai
Pina Colada
Lava Flow
Lemon Drop Martini

SPECIALTY BANQUET COCKTAILS - \$15

Espresso Martini
Old Fashioned

ADDITIONAL WINE SELECTIONS AVAILABLE

CASA VINO (HOUSE WINE)

CAVA, CAMPO VIEJO BRUT RESERVE, CAVA

\$12.00 / \$42.00

Campo Viejo (V-ā-ho) comes from the region of Cava, Spain. The varietals in this sparkling wine are Xarello, Macabeo & Parellada. It is made in the traditional method "methode traditionnelle" like Champagne.

Taste Profile: Fresh, crisp, refreshing with notes of apple and baked bread

CAVA, CAMPO VIEJO ROSE, CAVA

\$12.00 / \$42.00

Campo Viejo (V-ā-ho) comes from the region of Cava, Spain. The varietal in this sparkling rosé is Trepát.

Taste Profile: A nose of red berries and flowers with taste of fresh strawberry & mulberry. Great as an aperitif and goes well with spicy food

SAUVIGNON BLANC, ANTIGAL UNO, MENDOZA, ARGENTINA

\$12.00 / \$42.00

100% Sauvignon Blanc from the Uco Valley of Mendoza, Argentina and boasts one of the highest elevations in the world for growing vinifera grapes

Taste Profile: A fresh tasting wine that offers fresh nose with herbal note such as rue, cut grass, mint and tropical like as passion fruit, grapefruit, and pineapple.

MALBEC, ANTIGAL UNO, MENDOZA, ARGENTINA

\$12.00 / \$42.00

100% Malbec from the Uco Valley of Mendoza, Argentina and boasts one of the highest elevations in the world for growing vinifera grapes

Taste Profile: Delicious plum, strawberry, and blackberry flavors with enticing hints of violets, vanilla and milk chocolate

VINOS POR COPA (WINES BY THE GLASS)

ROSE, "THE BEACH" BY WHISPERING ANGEL, PROVENCE

\$12.00 / \$42.00

PINOT GRIGIO, BENVOLIO, FRIULI GRAVE

\$12.00 / \$42.00

VINHO VERDE, GAZELA, VINHO VERDE

\$12.00 / \$42.00

SAUVIGNON BLANC, MATANZAS CREEK, SONOMA COUNTY

\$15.00 / \$52.00

CHARDONNAY, MER SOLEIL, SANTA LUCIA HIGHLANDS

\$15.00 / \$52.00

CHARDONNAY, DUCKHORN, NAPA VALLEY

\$20.00 / \$70.00

PINOT NOIR, MEIOMI, CALIFORNIA

\$15.00 / \$52.00

SANGIOVESE BLEND, "SANTA CRISTINA" BY ANTINORI, TOSCANA

\$13.00 / \$45.00

ZINFANDEL, CLINE ANCIENT VINES, CONTRA COSTA COUNTY

\$13.00 / \$45.00

MERLOT, RODNEY STRONG, SONOMA COUNTY

\$13.00 / \$45.00

CABERNET SAUVIGNON, TOOTH & NAIL, PASO ROBLES

\$15.00 / \$52.00

CABERNET SAUVIGNON, MT VEEDER, NAPA VALLEY

\$30.00 / \$105.00



SPECIALTY COCKTAILS

BUENOS HIGBALL - 14

A refreshing cocktail to start the experience. Averna Amaro, Cinzano 1757 Rosso, Fever Tree club soda served over ice and garnished with an orange peel

FUEGO SPRITZ - 15

Chandon Garden Spritz, Ramazotti Rosato Aperitivo, Aperol Aperitivo over ice in a wine glass and garnished with a dehydrated orange wheel

PATAGONIA SOUR - 14

High West Double Rye Whiskey, fresh lemon, simple syrup and a floater of Antigal Malbec garnished with fresh grated nutmeg and served over a large cube in an old-fashioned glass

EL GAUCHO - 14

Copper & Kings Apple Brandy, fresh lemon, hibiscus grenadine served straight up and garnished with a twist of lemon

TIERRA DEL FUEGO - 15

Absolut Vodka, Aperol Aperitivo, St Germain Elderflower, grapefruit, lemon, aquafaba served straight up and garnished with chili oil & edible flowers

TINCHO COCKTAIL - 14

Cruzan Pineapple Rum, Gazela Vinho Verde, mint & fresh lime juice garnished with fresh mint and dehydrated pineapple wheel



SPECIALTY COCKTAILS

SMOKE THE POMELO - 14

Illegal Joven Mezcal, fresh lime juice, simple syrup, Fever Tree grapefruit soda and a pinch of sea salt

BIEN - 15

Bacardi Ocho, Pierre Ferrand Dry Curacao, Hamakua Coast Premium Macadamia Orgeat, fresh lime and pineapple with Berto Fernet float.

ARGENTINA COCKTAIL - 15

Blue Coat Gin, Noilly Prat extra dry vermouth, Pierre Ferrand Dry Curacao, Benedictine, Fee whiskey barrel aged bitters and butterfly peaflower shaken, strained and served straight up with an orange twist

EVITA MARGARITA - 16

Dahlia Reposado Cristalino, Ancho Reyes Verde Poblano Liqueur, fresh lime, agave, chimichurri, smoked moldan salt shaken and strained to large cube in an old-fashioned glass

LAST TANGO - 14

Malibu Coconut Rum, passionfruit, guava puree, fresh orange and Calahua Coconut Crème layered over ice in a pint glass and garnished with an orange wheel and toasted coconut rim